

**Claims**

1. A process for producing cheese comprising adding to cheese milk, or a fraction of cheese milk, a phospholipase selected from the group consisting of phospholipase C, phospholipase D, and combinations thereof; and producing cheese from the cheese milk.
2. The process of claim 1, wherein the amount of phospholipase C is in the range 0.1-100 units per g milk fat.
3. The process of claim 1, wherein the amount of phospholipase D is in the range 10-10000 units per g milk fat.
4. The process according to any of the claims 1-3, further comprising the step of removing or reducing the content of the phospholipase C and/or phospholipase D enzyme protein after the enzymes have been allowed to act in the cheese milk.
5. The process according to any of the claims 1-3, further comprising the step of inactivating the phospholipase C and/or phospholipase D after the enzymes have been allowed to act in the cheese milk.
6. The process according to any of the claims 1-5, wherein the cheese is selected from the group consisting of rennet-curd cheese produced by rennet-coagulation of the cheese curd; ripened cheeses, fresh cheeses, and acid coagulated cheeses.
7. The process according to any of the claims 1-6, wherein the cheese is selected from the group consisting of Campesino, Chester, Danbo, Drabant, Herregård, Manchego, Provolone, Saint Paulin, Soft cheese, Svecia, Taleggio, White cheese, Cheddar, Colby, Edam, Muenster, Gryere, Emmenthal, Camembert, Parmesan, Romano, Mozzarella, Feta; cream cheese, Neufchatel, Quarg, and Queso Blanco.
8. The process according to any of the claims 1-7, wherein the cheese milk is subjected to a homogenisation step before the production of cheese.
9. The process of claim 8, wherein the cheese is Danish Blue Cheese.

10. The process according to any of the claims 1-9, further comprising the step of processing the cheese into a food product.

5 11. The process according to claim 10, wherein said food product is selected from the group consisting of pizza, ready-to-eat dishes, toast, burgers, lasagne, dressing, sauces, cheese powder, cheese flavour, and processed cheese.

12. A cheese prepared by the process of any of the claims 1-9.

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13. Use of a phospholipase selected from the group consisting of phospholipase C, phospholipase D, and combinations thereof, for producing cheese.